

Pavilion Bar

BUBBLES

Mezzacorona Sparkling Wine Italy NV
glass 17.00 bottle 62.00

Santa Margherita Prosecco Italy NV
glass 19.00 bottle 76.00

Domaine Chandon Brut Rosé California NV
glass 20.00 bottle 80.00

WHITE WINES

by the glass

Chalk Hill Chardonnay
Sonoma 2022 glass 16.00

Simi Chardonnay
Sonoma 2022 glass 16.00

Terlato Pinot Grigio
Italy 2022 glass 16.00

Brancott Sauvignon Blanc
New Zealand 2022 glass 15.00

Whispering Angel "The Beach" Rosé
Sonoma 2022 glass 16.00

RED WINES

by the glass

Edna Valley Pinot Noir
California 2021 glass 16.00

Peirano Estate "Six Clones" Merlot
Lodi 2020 glass 16.00

Terrazas Reserva Malbec
Argentina 2021 glass 16.00

Roth Cabernet Sauvignon
Alexander Valley 2021 glass 17.00

Alexander Valley Vineyards Cabernet Sauvignon
Alexander Valley 2020 glass 16.00

(FULL WINE LIST AVAILABLE UPON REQUEST)

SPECIALTY DRINKS

Pavilion Punch Myers dark rum, cranberry juice, pineapple juice, orange juice and a splash of grenadine 16.00

Cooper River Margarita Traditional margarita with Jose Cuervo Especial tequila 18.00

Market Pavilion Madras Stoli Orange vodka, cranberry and orange juice 16.00

Harbor Breeze Midori sour with a splash of pineapple, orange juice and triple sec 16.00

Classic Mojito Cruzan light rum with fresh mint infused simple syrup and lime juice 17.00

MARTINIS

Refreshtini Hendricks gin, cucumber infused lemonade, garnished with a cucumber slice 17.00

Dirty Bird Grey Goose and olive juice garnished with Roquefort cheese olives 17.00

Sweet Tea Martini Firefly Sweet Tea Vodka layered with freshly-squeezed southern lemonade 16.00

Pomegranate PAMA Pomegranate Liqueur and Smirnoff vodka with a splash of triple sec 17.00

Pavilioni Absolut Citron vodka, splash of orange and pineapple juice 17.00

Skyline Martini Skyy vodka and Apple Schnapps with a splash of cranberry juice 16.00

Southern Style Peach Schnapps, Absolut and a splash of orange juice 16.00

Pavilion Pool Martini Malibu rum, pineapple juice and blue curacao 16.00

Sunrise Martini Jose Cuervo Especial tequila, orange juice and a splash of grenadine 16.00

BOTTLED BEER SELECTIONS

BUDWEISER 7.00 **BUD LIGHT** 7.00 **COORS LIGHT** 7.00 **YUENGLING** 7.00
MICHELOB ULTRA 7.00 **MILLER LITE** 7.00 **MODELO ESPECIAL** 7.00
DOS EQUIS AMBER 7.00 **CORONA** 7.00 **BLUE MOON** 8.00 **WHITE CLAW** 8.00
PERONI 9.00 **HEINEKEN** 8.00 **STELLA ARTOIS** 9.00
(NONALCOHOLIC BEER) 7.50 **BELL'S TWO HEARTED ALE** 9.00

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APPETIZERS

SALSA FRESCA 15.00

garden fresh tomato salsa served family style with yellow corn tortillas

VEGETABLE SPRING ROLLS 21.00

julienne cabbage, carrots, bell pepper and spring onion fried in rice wrapper and served with sweet chile sauce

DUCK CONFIT NACHOS 25.00

with red onions, tomatoes, pineapple mango salsa and yellow corn tortilla chips

ROASTED BEET & YOGURT SPREAD 19.00

Grated organic roasted beets blended into a vibrant purée with creamy Greek yogurt and a hint of garlic with crisp rustic crackers.

SMOKED FISH DIP 21.00

Smoked white fish, Chevre goat and cream cheeses with chives, shallots, and lemon served with flour tortillas

★ TUNA TOWER 34.00

ahi tuna tartare, lump crabmeat and avocado in a cylindrical stack with lemon chile oil

PEEL-AND-EAT SHRIMP

served with cocktail sauce and lemon 1/2 LB. 20.00 OR 1 LB. 38.00

PRIME BEEF QUESADILLA 25.00

USDA Prime Filet Mignon with monterey and cheddar cheeses, onions, bell peppers, jalapeños, salsa and lime crema in a griddled flour tortilla

MEDITERRANEAN BEEF KEBOBS 26.00

USDA Prime Filet Mignon kebobs served on flatbread with mixed greens, feta and heirloom cherry tomatoes salad, red wine vinaigrette and Tzatziki sauce

SALADS

GREEK SALAD 19.00

mixed greens lettuce, cherry tomatoes, Kalamata olives, feta cheese and sliced cucumbers with red wine vinaigrette (add grilled chicken 9.00)

ASIAN GARDEN SALAD 21.00

Iceberg lettuce, shaved cabbage, cucumbers, heirloom tomatoes, red radish, boiled egg and bell peppers with Asian sesame vinaigrette (add grilled chicken 9.00)

SANDWICHES

(served with french fries or mesclun greens with tomato and balsamic vinaigrette)

CRISPY CHICKEN B.L.T. 24.00

seasoned country fried chicken breast with Hickory-smoked bacon, lettuce, tomato, Chipotle aioli and bacon jam

USDA PRIME STEAK AND CHEESE SANDWICH 24.00

thinly-sliced prime steak seared with mushrooms, onions, melted Provolone cheese and horseradish cream on ciabatta bread

FISH SANDWICH (FRESH CATCH OF THE DAY) 24.00

choice of grilled or fried preparation on sesame Kaiser roll with lettuce, tomato, house-made tartar sauce and shaved coleslaw

USDA PRIME DOUBLE SMASHBURGER 25.00

two griddle-seared Prime burger patties (cooked-through) consisting of a flavorful caramelized exterior and a juicy interior served on Sesame Kaiser roll with American cheese, pickles, lettuce, tomato and spicy mayo

(Smash burgers consist of two 4oz. beef patties pressed flat on the griddle, then prepared to a cooked-through temperature ranging from Medium Well to Well done.)

PIZZAS AND FLATBREADS

QUATTRO FORMAGGI BLANC PIZZA 23.00

thin crust with basil-infused olive oil, Ricotta, Parmesan, Bulgarian feta and mozzarella cheese

PEPPERONI PIZZA 23.00

thin crust with sliced pepperoni, tomato sauce and mozzarella cheese

PEPPERONI AND SAUSAGE FLATBREAD 25.00

thin crust with olive oil, pepperoni and pork sausage with Parmigiano-Reggiano and crushed red pepper flakes

SPANAKOPITA FLATBREAD 23.00

Feta and Ricotta spinach spread with artichokes, hearts of palm, red onion, baby arugula and lemon dill drizzle

DESSERTS

CHOCOLATE BLONDE ICE CREAM SANDWICH 16.00

rich chocolate ice cream sandwiched between a chocolate chip cookie

CHOCOLATE MOUSSE BON BON 16.00

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache (gluten free)

RASPBERRY CHEESECAKE 16.00

organically farmed cream cheese with macerated raspberries and Chantilly cream

Star icon indicates food items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding food safety of these items, written information is available upon request.

Cigarette and Cigar smoking is not permitted at or near the bar or pool area. A designated section (subject to availability) at the western back portion of the Pavilion Bar is provided exclusivley for cigarette and cigar smoking activity.

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The background of the entire page is a detailed, light green botanical illustration. It features various elements including clusters of grapes, individual leaves, and several flowers. A prominent branch with a large, textured, knobby knot or girth is visible on the left side. The overall style is reminiscent of 19th-century naturalist or agricultural illustrations.

Pavilion Bar

Summer Wine List

Wine List

Cabernet Sauvignon

Alexander Valley Vineyards 2021 65.00
Burgess Napa 2018 110.00
B.R. Cohn North Coast 2021 60.00
Cakebread Napa 2021 175.00
Caymus Napa Valley 2022 195.00
Caymus Special Selection Napa 2020 595.00
Charles Krug Vintner’s Selection Napa 2017 195.00
Chimney Rock 2021 Stags Leap 240.00
Duckhorn Napa 2022 170.00
Far Niente Oakville Napa 2022 325.00
Faust Napa 2022 160.00
Fisher Unity Napa 2021 105.00
Francis Ford Coppola Director’s Cut Alexander V. 2021 69.00
Frank Family Napa 2022 140.00
Freemark Abbey Napa 2019 120.00
Groth Oakville 2021 150.00
Heitz Cellars Napa 2018 160.00
Heitz Cellar "Lot C-91" Napa 2018 225.00
Hess Collection Mt. Veeder 2019 135.00
Ink Grade Napa 2019 240.00
Ink Grade Howell Mountain 2018 420.00
Jordan Alexander Valley 2020 150.00
Joseph Phelps Napa 2021 185.00
Kenwood Jack London Vineyard Sonoma 2018 84.00
Merus Napa 2018 250.00
Mt. Veeder Napa 2021 130.00
Napa Cellars Saint Helena Napa 2022 84.00
Nickel & Nickel Napa 2022 205.00
Orin Swift Cellars Palermo Napa 2022 110.00
Paradigm Oakville 2019 190.00
Raymond Reserve Napa 2020 99.00
Robert Craig Affinity Napa 2020 150.00
Robert Mondavi Napa 2021 125.00
Rodney Strong Brothers Ridge Alexander Valley 2017 185.00
Roth Alexander Valley 2021 68.00
Silver Oak Alexander Valley 2018 175.00
Silver Oak Napa Valley 2019 275.00
Shafer “One Point Five” Stags Leap District 2021 235.00
Stags' Leap Winery Napa 2019 135.00
Stags' Leap Wine Cellars Artemis 2021 165.00
Stonestreet Monument Ridge Alexander Valley 2017 99.00
Trefethen Estate Napa 2020 135.00
ZD Napa 2019 165.00

Merlot

Columbia Crest H3 Washington 2021 60.00
Duckhorn Napa 2021 125.00
Emmolo Napa 2021 135.00
Miner Stagecoach Vineyard Oakville 2019 110.00
Paradigm Napa 2016 125.00
Peirano Estate "Six Clones" Lodi 2021 65.00
Pride Mountain Vineyards Sonoma 2022 145.00
Raymond Reserve Napa 2020 76.00
Rutherford Hill Napa 2021 80.00
Shafer TD-9 Napa 2018 150.00
Swanson Napa 2019 78.00
Stags' Leap Winery Napa 2021 79.00

Pinot Noir

Adelsheim Willamette Valley 2023 75.00
Belle Glos Las Alturas 2021 79.00
Bravium "Wiley Vineyard" Anderson Valley 2021 80.00
Cambria Santa Maria Valley 2022 52.00
Cristom Mt. Jefferson Willamette Valley 2023 87.00
Four Graces Willamette Valley 2021 68.00
Flowers Sonoma Coast 2022 120.00
Four Graces Dundee Oregon 2021 75.00
Goldeneye Pinot Anderson Valley 2021 95.00
"J" Russian River Valley 2022 88.00
Lingua Franca Sonoma Coast 2022 75.00
Patz and Hall Sonoma Coast 2019 105.00
Richioli Russian River 2022 195.00
Talley Arroyo Grande Central Coast 2021 85.00

Zinfandel

Consentino "The Zin" Lodi 2021 58.00
Duckhorn Paraduxx Napa 2019 120.00
Frog’s Leap Napa 2021 69.00
Martinelli Vigneto di Evo Russian River 2021 90.00
Murphy Goode “Liars Dice” Alexander Valley 2020 60.00
Orin Swift Cellars “Saldo” California 2021 65.00
Ridge "Three Valleys" Sonoma 2021 79.00
Rombauer Napa 2022 90.00
St. Francis Old Vines Sonoma 2021 59.00
Turley Wine Cellars Napa 2022 89.00

Syrah / Shiraz / Petite Syrah

Petite Sirah Caymus-Suisun Grand Durif Napa 2021 125.00
Syrah Betz La Serenne Washington 2018 148.00
Shiraz Molly Dooker "Blue Eyed Boy" Australia 2021 120.00
Shiraz Shinas Estate "The Guilty" Australia 2019 60.00
Shiraz Bondar "Violet Hour" South Australia 2020 70.00

Old World Reds

Amarone Masi Costasera Veneto Italy 2017 160.00
Barbaresco Pio Cesare Piedmont Italy 2019 185.00
Brunello di Montalcino Caparzo Tuscany 2019 99.00
Brunello di Montalcino Tenute Silvio Nardi Tuscany 2017 150.00
Burgundy Château de la Tour Clos de Vougeot Grand Cru France 2019 595.00
Burgundy Lecheneaut Nuit-St. Georges France 2019 300.00
Burgundy Louis Latour Volnay en Chevret Côte de Beaune 2018 250.00
Bordeaux Château de Pez St.-Estephe "2nd Pez" France 2020 150.00
Bordeaux Château de Sales Pomerol 2020 110.00
Bordeaux Château Lagrange Haut Médoc France 2018 250.00
Bordeaux Château Lynch Bages Pauillac 2018 550.00
Châteauneuf-du-Pape Château Mont-Redon Rhone France 2021 115.00
Chianti Classico Antinori "Peppoli" Tuscany 2020 70.00
Sangiovese Tre Monti Campo Di Mezzo Italy 2023 80.00
Tempranillo Numanthia Spain 2017 150.00

New World Reds

Malbec Bonarda Blend Tikal Amorio Mendoza 2017 60.00
Malbec Luigi Bosca Malbec Argentina 2019 68.00
Malbec Paul Hobbs Luján de Cuyo Argentina 2021 99.00
Malbec Terrazas Reserva Mendoza Argentina 2021 65.00
Malbec Terrazas "Grand" Mendoza Argentina 2019 150.00
Meritage Col Solare Washington 2016 195.00
Meritage Flora Springs Trilogy Napa 2019 165.00
Meritage Girard Artistry Napa 2021 105.00
Meritage Joseph Phelps Insignia Napa 2019 475.00
Meritage Justin Isosceles Paso Robles 2020 180.00
Meritage Orin Swift Cellars Papillon Napa 2021 150.00
Meritage The Prisoner Oakville California Napa 2022 115.00
Meritage Quintessa Rutherford 2018 375.00

Chardonnay

Cakebread Cellars Napa 2023 105.00
Chalk Hill Sonoma 2022 65.00
Chalk Hill "Estate" Sonoma 2020 80.00
Far Niente Napa 2020 135.00
Frank Family Napa 2018 84.00
Flowers Sonoma 2022 90.00
Grgich Hills Napa 2018 99.00
Hess Collection Napa 2019 56.00
Jordan Russian River Valley 2021 95.00
Kenwood Six Ridges Sonoma 2020 60.00
Landmark "Overlook" Sonoma 2021 80.00
Martinelli Bella Vigna Russian River 2016 99.00
Napa Cellars Napa 2022 56.00
Ramey Sonoma Coast 2020 95.00
Raymond Reserve Napa 2018 60.00
Rombauer Napa 2021 99.00
Shafer Red Shoulder Ranch Carneros 2019 135.00
Simi Russian River Valley 2019 88.00
Simi Sonoma 2022 65.00
Sonoma Cutrer Les Pierres Sonoma 2019 96.00
Talley Arroyo Grande 2018 68.00
Trefethen Estate Napa 2021 60.00
ZD Napa 2021 99.00

Sauvignon Blanc

Cakebread Cellars Napa 2020 75.00
Brancott Sauvignon Blanc New Zealand 2022 65.00
Charles Krug Napa 2022 60.00
Cloudy Bay Marlborough 2022 85.00
Ferrari Carano Sonoma 2022 58.00
Loveblock New Zealand 2022 65.00
Kim Crawford Marlborough 2022 52.00
Pascual Jolivet Sancerre Loire France 2022 95.00
Spottswoode Napa 2020 95.00

White Burgundy

Montagny “Les Buys” Louis Latour France 2020 75.00
Louis Latour Macon-Lugny Les Genievres France 2021 69.00
Louis Latour Meursault France 2020 180.00
Louis Latour Puligny-Montrachet France 2021 195.00

White Varietals

Albarino Do Ferreiro Riaux Baixas Spain 2021 62.00
Pinot Gris Willamette Valley Vineyards 2020 56.00
Pinot Grigio Barone Fini Alto Adige 2020 50.00
Pinot Grigio Ca' Montini Italy 2021 56.00
Pinot Grigio Conte Brandolini 2020 52.00
Pinot Grigio Terlato Italy 2022 65.00
Riesling Albrecht Reserve Alsace France 2021 68.00
Riesling Chateau Ste. Michelle Eroica Washington 2022 56.00
Riesling Erbacher Mosel-Saar Germany 2021 56.00
Riesling St. Urbans-Hof Mosel-Saar Germany 2020 55.00
Rosé Whispering Angel France 2022 60.00
Txakoli Ameztoi Spain 2021 59.00
Viognier Miner California 2019 65.00

Champagne/Sparkling

Armand de Brignac Ace of Spades Brut France NV 620.00
Dom Perignon Epernay 2013 695.00
Domaine Chandon Brut Rosé California NV 80.00
Krug Brut Grande Cuvee Reims NV 575.00
Moet et Chandon Imperial Epernay NV 180.00
Perrier-Jouët Fleur De Champagne 2013 545.00
Perrier-Jouët Fleur De Champagne Rosé 2013 695.00
Roederer Cristal Reims 2013 595.00
Ruinart Blanc de Blanc Reims NV 235.00
Ruinart Rose Reims NV 235.00
Santa Margherita Prosecco Italy NV 76.00
Schramsberg Brut Rosé Napa 2019 120.00
Taittinger Brut La Francaise Reims NV 125.00
Taittinger Comtes Blanc de Blanc Reims 2006 395.00
Veuve Clicquot La Grande Dame Brut Reims 2012 395.00

Dessert Wines

El Maestro Sierra Sherry Spain 375ml 49.00
Gekkeikan Sake Horin Kyoto 300ml 60.00
Inniskillin Riesling Ice Wine 2021 185.00

Wines by the Glass

WHITE WINES			
by the glass			
Chalk Hill Chardonnay			
Sonoma	2022	glass	16.00
Simi Chardonnay			
Sonoma	2022	glass	16.00
Terlato Pinot Grigio			
Italy	2022	glass	16.00
Brancott Sauvignon Blanc			
New Zealand	2022	glass	16.00
Whispering Angel "The Beach" Rosé			
Sonoma	2022	glass	16.00
RED WINES			
by the glass			
Edna Valley Pinot Noir			
California	2021	glass	16.00
Peirano Estate "Six Clones" Merlot			
Lodi	2020	glass	16.00
Terrazas Reserva Malbec			
Argentina	2021	glass	16.00
Roth Cabernet Sauvignon			
Alexander Valley	2021	glass	17.00
Alexander Valley Vineyards Cabernet Sauvignon			
Alexander Valley	2020	glass	16.00

BUBBLES			
Mezzacorona Sparkling Wine Italy NV			
	glass	17.00	bottle 68.00
Santa Margherita Prosecco Italy NV			
	glass	19.00	bottle 76.00
Domaine Chandon Brut Rosé California NV			
	glass	20.00	bottle 80.00

Unfortunately, vintage changes and product allocations are out of our control. Inventory is subject to vary based on each winery’s availability.

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